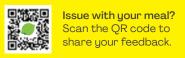
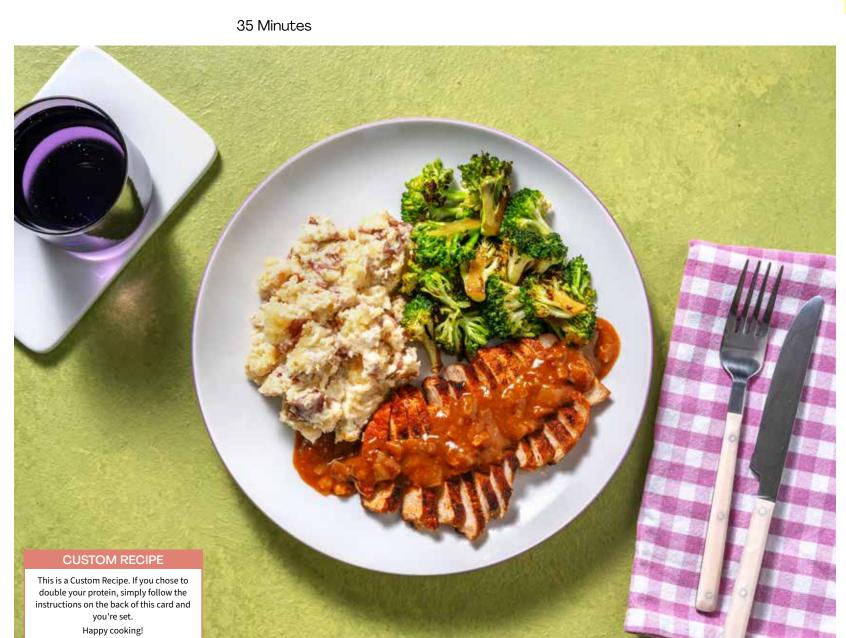


Southern-Style Smothered Pork Chops

with Smashed Potatoes and Broccoli







Pork Chops, boneless





Yellow Potato







Garlic, cloves

Concentrate

Yellow Onion



Gravy Spice Blend





Garlic Salt



Sour Cream

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Measurements 1 tbsp (2 tbsp) oil within steps 2 person 4 person Ingredient

Bust out

Baking sheet, colander, measuring spoons, potato masher, measuring cups, large pot, large non-stick pan, paper towels

Ingredients

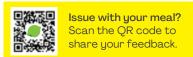
	2 Person	4 Person
Pork Chops, boneless	340 g	680 g
Double Pork Chops, boneless	680 g	1760 g
Yellow Potato	350 g	700 g
Broccoli, florets	227 g	454 g
Yellow Onion	56 g	113 g
Garlic, cloves	2	4
Gravy Spice Blend	2 tbsp	4 tbsp
Chicken Broth Concentrate	1	2
Garlic Salt	1 tsp	2 tsp
Sour Cream	3 tbsp	6 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		

- Salt and Pepper*
- * Pantry items
- ** Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.





Prep

- Cut **broccoli** into bite-sized pieces.
- Peel, then cut **half the onion** into 1/4-inch pieces (whole onion for 4 ppl).
- Peel, then mince or grate garlic.



Cook potatoes

- Cut potatoes into 1-inch pieces.
- Add **potatoes**, **2 tsp salt** and **enough water** to cover (by approx. 1 inch) to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Once boiling, reduce heat to medium. Simmer uncovered, until fork-tender, 10-12 min.



Cook pork

- Meanwhile, pat pork dry with paper towels.
 Season with half the garlic salt and pepper.
- Heat a large non-stick pan over medium heat.
- When hot, add ½ tbsp (1 tbsp) oil, then pork. Pan-fry until golden, 2-3 min per side.
- Transfer **pork** to an unlined baking sheet.
- Roast in the middle of the oven until cooked through, 8-10 min.**

If you've opted for **double pork**, prepare and cook it in the same way the recipe instructs you to prepare and cook the regular portion of **pork**. Work in batches, if necessary.

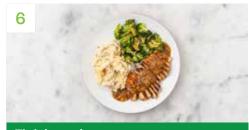


Cook broccoli

- Meanwhile, reheat the same pan over medium.
- When hot, add ½ tbsp (1 tbsp) oil, then broccoli and 2 tbsp (4 tbsp) water. Season with remaining garlic salt and pepper. Cook, stirring occasionally, until broccoli is tendercrisp, 4-5 min.
- Add **half the garlic**. Cook, stirring often, until fragrant, 30 sec.
- Transfer **broccoli** to a plate, then cover to keep warm.



- Heat the same pan over medium.
- When hot, add **1 tbsp** (2 tbsp) **butter**, then **onions** and **remaining garlic**. Cook, stirring occasionally, until softened, 2-3 min.
- Sprinkle **Gravy Spice Blend** over **onions**. Cook, stirring often, until coated, 1 min.
- Add ¾ cup (1 ½ cups) water and broth concentrate. Bring to a gentle boil.
 Cook, stirring often, until gravy thickens slightly, 2-3 min.
- Season with salt and pepper, to taste.



Finish and serve

- When **potatoes** are fork-tender, drain and return to the same pot, off heat.
- Roughly mash sour cream and
- **1 tbsp** (2 tbsp) **butter** into **potatoes** until smooth. Season with **salt** and **pepper**, to taste.
- Thinly slice **pork**.
- Divide **pork**, **smashed potatoes** and **broccoli** between plates.
- Spoon gravy over pork.

Dinner Solved!